



CAJUN HALLOUMI BURGERS

with Sweet Potatoes and Garlic-Mayo

FAMILY



HELLO HALLOUMI

This cheese has a high melting point, so it can easily be fried or grilled

TIME: 30 MIN



Halloumi Cheese



Sweet Potato



Garlic



Roma Tomato



Baby Arugula



Cajun Seasoning



Garlic Salt



Mayonnaise



Burger Bun

BUST OUT

- 2 Baking Sheets
- Peeler
- Large Bowl
- Small Bowl
- Large Non-Stick Pan
- Whisk
- Paper Towels
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil

INGREDIENTS

4-person

- Halloumi Cheese **2** 400 g
- Sweet Potato 680 g
- Garlic 6 g
- Roma Tomato 160 g
- Baby Arugula 113 g
- Cajun Seasoning **9** 2 tbsp
- Garlic Salt **9** 1 tsp
- Mayonnaise **3,6,9** ½ cup
- Burger Bun **1,2,3** 4

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG



Preheat the oven to **425°F** (to roast sweet potatoes and toast buns). Start prepping when oven comes up to temperature!



1 ROAST SWEET POTATOES

Wash and dry all produce.* Peel, then cut **sweet potatoes** into ¼-inch matchstick fries. On a baking sheet, toss **sweet potatoes**, **2 tbsp oil** and **1 tsp garlic salt**. Season with **pepper**. Roast in **middle** of oven, turning halfway through cooking, until golden-brown, 24-26 min.



4 TOAST BUNS

Halve **buns**, then arrange on another baking sheet cut-side up. Toast in **top** of oven, until lightly golden, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



2 PREP & MIX MAYO

Meanwhile, cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water**, then pat dry with paper towels. Peel, then mince or grate **garlic**. Thinly slice **tomatoes**. In a small bowl, stir together **mayo** and **half the garlic**. Season with **pepper**. Set aside.



5 COOK HALLOUMI

Heat a large non-stick pan over medium-high heat. When hot, add **half the halloumi** to dry pan. Cook, until golden-brown, 2-3 min per side. When done, transfer to a plate and set aside. Repeat with **remaining halloumi**. (**NOTE:** Reduce heat to medium when you flip slices if they are becoming too dark! This will depend on your stove top.)



3 MARINATE HALLOUMI

Meanwhile, in a large bowl, whisk together **Cajun seasoning** and **remaining garlic** with **4 tbsp oil**. Add **halloumi slices**. Gently stir to coat all over. Set aside.



6 FINISH AND SERVE

Spread **half the garlic-mayo** on **bottom buns**. Divide **halloumi slices** between **buns**. Top with **arugula** and **tomatoes** and **top bun**. Divide **halloumi burgers** and **sweet potatoes** between plates. Serve **remaining garlic-mayo** on the side for dipping.

SQUEAKY!

Halloumi cheese squeaks when you eat it!